| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|-----------------------------|------------|------------|-------|------------------|--|----------|
| PORTLAND LOBSTER COMPANY | REGULAR | 2018-05-18 | No | 3-501.15 | Cooked foods improperly cooled. | N |
| | | | | 5-202.13 | Air gap required. | С |
| PORTLAND LOBSTER COMPANY | REGULAR | 2018-10-02 | No | 5-205.11.(A) | Hand wash facility not accessible. | N |
| | | | | 4-204.112.(A) | Temperature measuring device not properly located. | N |
| | | | | 4-501.12 | Cutting surfaces not easily cleanable. | N |
| | | | | 5-202.13 | Air gap required. | С |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-202.11 | Lights not shielded. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |
| PORTLAND LOBSTER COMPANY | REGULAR | 2019-05-14 | No | 4-204.112.(A) | Temperature measuring device not properly located. | N |
| | | | | 3-304.14.(B).(1) | Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer. | N |
| | | | | 5-202.13 | Air gap required. | С |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| PORTLAND LOBSTER COMPANY | REGULAR | 2019-09-17 | No | 5-205.11.(A) | Hand wash facility not accessible. | N |
| | | | | 4-204.112.(A) | Temperature measuring device not properly located. | N |
| | | | | 6-202.13 | Insect control devices are improperly designed and constructed / located. | N |
| | | | | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | С |
| | | | | 5-202.13 | Air gap required. | С |
| | | | | 5-205.15 | Plumbing system not properly maintained in good repair. | С |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| PORTLAND LOBSTER COMPANY | REGULAR | 2021-08-04 | No | 5-205.11.(A) | Hand wash facility not accessible. | N |
| | | | | 6-301.12 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory. | N |
| | | | | 3-302.11.(A).(4) | Food subject to cross-contamination from dirty and unsanitized equipment or utensils. | N |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | С |
| | | | | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | С |
| | | | | 5-202.13 | Air gap required. | С |

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|-----------------------------|------------|------------|-------|------------------|---|----------|
| | | | | 6-101.11.(A) | Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture. | Z |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |
| PORTLAND LOBSTER COMPANY | NEWOWNER | 2022-04-25 | No | | No Violations | |
| PORTLAND LOBSTER COMPANY | REGULAR | 2022-06-06 | No | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | С |
| | | | | 4-204.112.(A) | Temperature measuring device not properly located. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |